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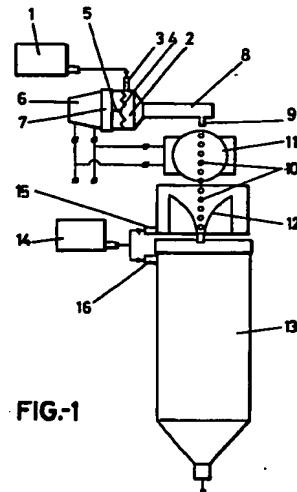
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(54) PROCESS AND DEVICE FOR PRODUCING GRANULATED PRODUCTS

(57) The process comprises forming drops of a liquid to be configured, introducing said drops into a configurator liquid at high temperature in order to produce the coagulation of the drops and to obtain granules; to this effect, the jet of configuration liquid is subjected to the action of periodical pulses which are symmetrical to the axis of the effluent jet of configuration liquid thereby obtaining a controlled disintegration of the liquid into drops. The device for implementing such process includes a pulse chamber (2) with an elastic membrane (4) which produces pressure pulses to the liquid thereby disintegrating the liquid into drops (10) which fall into a receiver (12) and which, together with a configuration liquid flow, are introduced into a column (13) containing the configuration liquid at high temperature. The process and device enable to obtain granulated products such as caviar-like product, granulated meat products, chemicals, pharmaceuticals and the like.



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Description**OBJECT OF THE INVENTION**

[0001] The invention relates to a procedure that has the object of obtaining granulated products from a liquid emulsion that is submitted to a process of disintegration into droplets, in order to introduce these droplets into a liquid configuring device in which they solidify, thus obtaining the corresponding grains.

[0002] It is also the object of the invention to provide a device for putting into practice the aforementioned procedure, the device having means for generating pressure pulses in the liquid to be configured, means by which droplets are obtained with a certain diameter and form, and also a receptor means for the reception of the droplets, by which said droplets are introduced into the configuring liquid.

[0003] The principal application of the method and device is found in the food, chemical and pharmaceutical industries, with the object of obtaining granulated products such as black or red granulated caviar substitute, granulated meat, chemical, pharmaceutical products, berry substitutes and others.

BACKGROUND OF THE INVENTION

[0004] Methods are known for obtaining granules that are similar to food products such as caviar of sturgeon. A method exists based on the introduction of a viscous or liquid emulsion to be configured into a liquid mass as configuring component, usually hot oil, in such a way that, due to the effect of the temperature, gelling or coagulation of the emulsion to configure occurs, thus producing some granules of a certain consistency. To do this it is necessary to allow the emulsion, prepared and destined to be configured in granular form, to fall dropwise into the mass of the configuring liquid, in such a way that on coming into contact with the liquid coagulation occurs and therefore granules are obtained.

[0005] Said type of method has the drawback that the viscous or liquid emulsion to configure, on being in liquid state, does not have enough consistency to maintain its form. Therefore, when the drops fall on the surface of the configuring liquid they are deformed and even get to break with the corresponding loss of form, and so on gelling or coagulating inside the mass of configuring liquid well formed granules are not obtained.

[0006] Another drawback consists in the fact that it is very complicated to obtain liquid drops in a continuous fashion with the same diameter and at a rhythm of production sufficiently high to allow industrial exploitation.

[0007] In the patent of invention 9700772 a procedure is described for obtained a granulated product whose characteristics imitate the caviar of sturgeon. The procedure is based on the ingredients that are going to form the final product, in the correct proportion

and in the way of carrying out the preparation, including equally the phase of final formation of granules by mixing the ingredients is submitted to some pulses that make the liquid mass divide into droplets. These droplets are then straight away introduced into the configuring medium. In said procedure neither way in which the pulses are effected on the liquid mass of the component to be configured nor the media used are specified.

10 DESCRIPTION OF THE INVENTION

[0008] The procedure that is advocated allows the aforementioned problems to be solved. The procedure is based on the disintegration into droplets of the liquid to be configured, to which end said liquid is submitted to the action of periodic pulses, that are symmetric to the axis of the flowing jet of liquid to be configured, in order to avoid deformation of the droplets themselves and, as a consequence, a controlled disintegration is achieved.

[0009] The droplets obtained in the disintegration are introduced into the mass of liquid to be configured, with the peculiarity that this introduction is carried out simultaneously with the supply of a flow of configuring liquid, with the speeds of both liquid components being matched, to avoid the droplets of the liquid to be configured from colliding with the surface of the configuring liquid.

[0010] In said procedure there is a synchronised control between the stream of periodic pulses that exercise pressure on the jet of liquid to configure, and the speed with which the droplets are introduced into the configuring liquid.

[0011] Therefore, by means of the procedure of the invention what is done, in a controlled fashion, is the disintegration of droplets of the liquid jet to configure, along with a visual control synchronised with the speed of introduction of said droplets into the configuring liquid. All this is carried out with a view to avoiding deformations of the repeated droplets and to obtaining granules with uniform morphological characteristics, in accordance with the type of granule that is desired.

[0012] The device for putting into practice said procedure includes a chamber which supplies the liquid to configure, and in whose chamber an elastic membrane has been placed which is made to vibrate according to electrical signals with a certain frequency and form. The mechanical pulses of vibrations of the membrane generate pressure pulses in the liquid to configure, all this in order to achieve the disintegration of the liquid jet into droplets, with a control of the sequence of pulses in order to obtain droplets with a determined diameter and form.

[0013] The device also includes stroboscopic means for controlling the process of disintegration of the jet of liquid to be configured, a means of control that would have a validation of light impulses synchronised with the sequence of pulses from the elastic membrane.

[0014] The device also has a receiver element for

the droplets obtained by the method described above, a receiver that, having the form of two convergent cascades, not only receives liquid drops to be configured, but also a flow of configuring liquid, in such a way that the form of this receiver element allows the speeds of the configuring liquid and the liquid to be configured to be matched, avoiding collision of the drops against the configuring liquid and, as a consequence, deformation is prevented.

[0015] The introduction of liquid drops to be configured in the mass of configuring liquid is carried out on a column containing this latter component, in such a way that the end of the receiver element by which the drops are fed along with a flow of the configuring liquid, is slightly submerged in the configuring liquid contained in the column, assuring a gradual introduction of the droplets into the column.

DESCRIPTION OF THE DRAWINGS

[0016] In order to complete the description that is being given, and with a view to providing a better understanding of the characteristics of the invention, in accordance with an example of an embodiment thereof, this specification is accompanied as an integral part thereof, by a single sheet of drawing in which, by way of illustration and not limiting and in the only figure, a device for putting into practice the procedure for obtaining granulated products of the invention has been represented schematically.

PREFERRED EMBODIMENT OF THE INVENTION

[0017] The procedure by which the granulated products are obtained, by disintegration induced by pressure pulses on the liquid to be configured, is carried out by means of the device represented in the figure. First of all, the device includes a reservoir (1) for the liquid to be configured. The reservoir (1) is connected to a chamber (2) which has access to the liquid by a channel (3). The chamber (2) is equipped with an elastic membrane (4) associated with a piston (5) that is moved by a vibrator (6), via a coupling (7). The vibrator (6) generates movements that are transmitted to the elastic membrane itself (4), which, in turn, transmits pulses to the liquid to be configured. The liquid reaches a dispersing device (8) with an outlet or doser (9), in such a way that the liquid to be configured will exit via the doser (9) with a variable speed. This produces symmetrical deformation of the jet and its disintegration into droplets (10) of equal diameter. The diameter depends on the sequence an intensity of the pulses, the diameter of the jet of liquid to be configured and the outlet speed.

[0018] The device also includes a impulse lamp (11) that is synchronised in frequency with speed of vibration of the elastic membrane (4), thus allowing the formation of droplets to be observed and their dimensions to be regulated.

[0019] The droplets (10) obtained arrive at a receiver (12) located prior to the column (13) of the configuring liquid. The receiver element (12) has the form of two convergent cascades by which a flow of configuring liquid arrives from the reservoir (14) via the channel (15), as the channel (16) is connected to the column (13), in such a way that the flow of configuring liquid that arrives via the channel (15) at the receiver (12), enters simultaneously with the droplets (10), thus achieving a matching of the speeds of the droplets of the liquid to be configured and the flow of configuring liquid, so that both components enter the column (13) at the same time and collisions against the configuring liquid surface are avoided.

[0020] With the method and device described, and depending on the compositions of the configuring liquid and the liquid to be configured, it is possible to obtain large-scale production of granulated products of all types, such as caviar of sturgeon, caviar of mintay, red currants, among others, for example.

[0021] Below, allusion is made to two examples of obtaining different granulated products, using the procedure and device of the invention.

EXAMPLE 1:

[0022] An emulsion is prepared consisting of egg, fish meat, methylcellulose, colorants, salt and preservatives, which is supplied to the pulse chamber (2), thus obtaining droplets of an emulsion that allowed to fall via the receiver element (12), onto the column (13), that is full of oil heated to a temperature lying between 75° C and 95° C. The granules obtained have organoleptic characteristics very similar to those of caviar.

EXAMPLE 2:

[0023] A solution consisting of egg, saccharose, methylcellulose, citric acid, red colorant and red currant aroma is introduced into the pulse chamber (2), producing a coagulation of the droplets obtained within the column (13) containing an oil at 80° C. The granules obtained correspond to a product that imitates red currants.

Claims

1. A procedure for obtaining granulated products that, starting from a liquid emulsion as the component to be configured for obtaining the granules, based on the formation and introduction of droplets of liquid to be configured into a configuring component formed of a liquid mass, such as oil, at a high temperature, produces gelling and coagulation of the drops, characterised in that it comprises the following operative phases:

- feeding the liquid to be configured in the form of

- a jet;
- submitting said jet of liquid to be configured to a process of period pulses of pressure;
 - making the pressure pulses act in a symmetric fashion on the liquid jet;
 - disintegration of the liquid jet into droplets of a determined diameter and form;
 - introduction of the droplets obtained onto the configuring liquid, to obtain granules for solidification;
- with the peculiarity that a synchronised control is effected between the sequence of pressure pulses acting on the liquid to be configured and the speed of introduction of the droplets, having ensured that the introduction of liquid droplets to be configured in the mass of configuring liquid is carried out simultaneously with a flow of configuring liquid, with matching of speeds of both liquid components to avoid collisions of the droplets of liquid to be configured with the surface of the configuring liquid.
2. A device for obtaining granulated products, in accordance with the procedure of claim 1, characterised in that it comprises a pulse chamber (2) into which the liquid to be configured arrives from a deposit (1), whose chamber (2) has been equipped with an elastic membrane (4) that provides pulses to the jet of liquid to be configured that arrives at a dispenser (8), in which the disintegration of the liquid into droplets occurs (10), these then arrive at a receiver element (12) configured in the form of two convergent cascades, whose outlet ends are submerged in the mass of configuring liquid contained in an lower column (13).
 3. A device for obtaining granulated products, according to claim 2, characterised in that the elastic membrane (4) is operated by the piston (5) of a vibrator device (6).
 4. A device for obtaining granulated products, according to claims 2 and 3, characterised in that the receiver element (12) of the droplets (10) is associated with a channel (15) by which a flow of configuring liquid is supplied, that flows across the internal surface o the receiver element (12), with the same speed as the speed of fall of the drops (10), this flow of configuring liquid an the droplets of liquid to be configured arriving at the same speed as the mass of liquid contained in the column (13), avoiding collisions of said droplets (10) against the surface of the configuring liquid contained in the column (13).

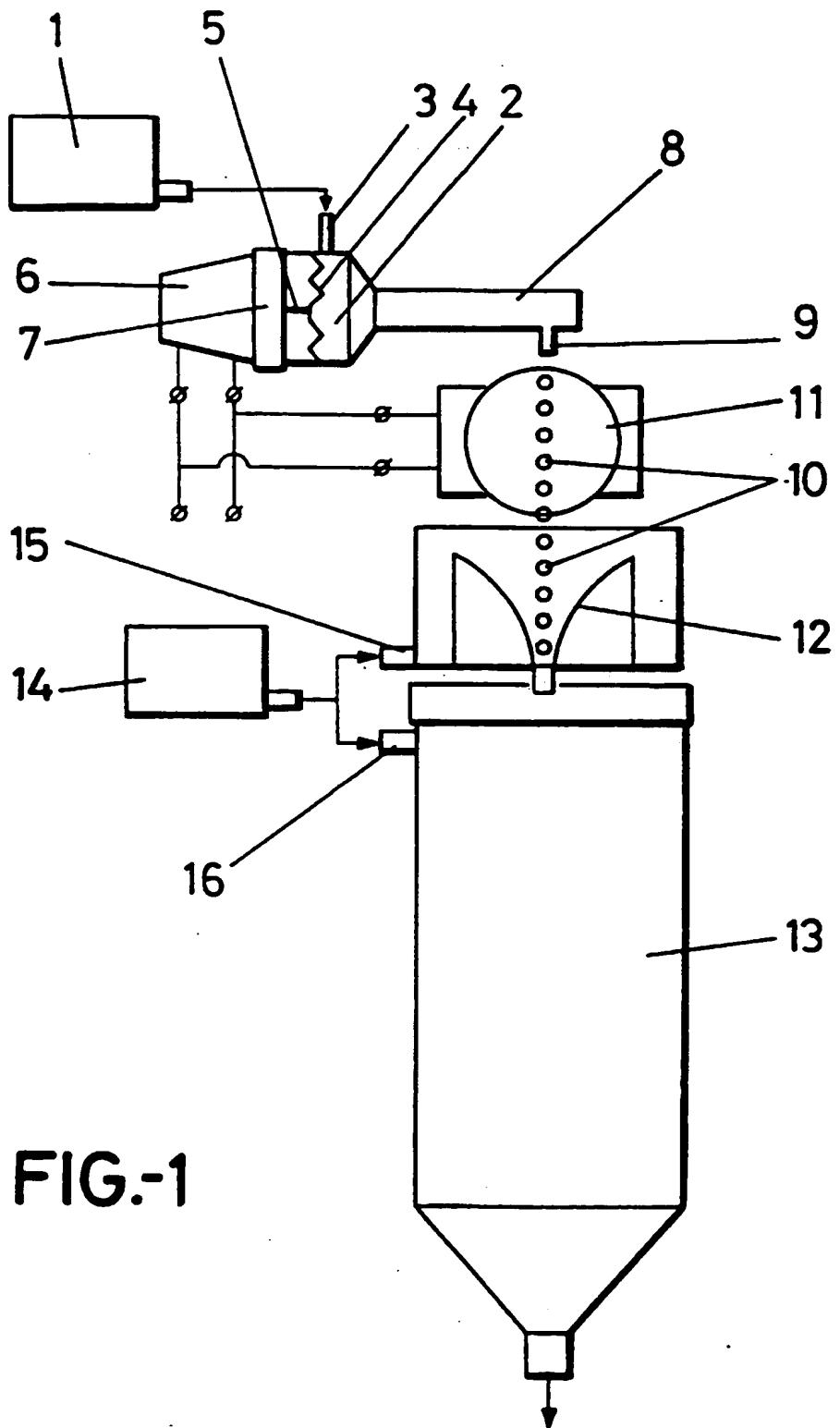


FIG.-1

INTERNATIONAL SEARCH REPORT		International application No. PCT/ES 98/ 00030																					
A. CLASSIFICATION OF SUBJECT MATTER⁶: IPC6 A23L 1/328, 1/072, B01J 2/08																							
According to International Patent Classification (IPC) or to both national classification and IPC																							
B. FIELDS SEARCHED Minimum documentation searched (classification system followed by classification symbols) IPC6 A 23L, B01J, A23P																							
Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched																							
Electronic data base consulted during the international search (name of data base and, where practicable, search terms used) CIBEPAT, EPODOC, WPO, PAJ																							
C. DOCUMENTS CONSIDERED TO BE RELEVANT <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left; padding: 2px;">Category*</th> <th style="text-align: left; padding: 2px;">Citation of document, with indication, where appropriate, of the relevant passages</th> <th style="text-align: center; padding: 2px;">Relevant to claim No.</th> </tr> </thead> <tbody> <tr> <td style="padding: 2px;">A</td> <td style="padding: 2px;">Patent Abstracts of Japan , CD ROM PAJ B01-09, 1987-1993 (7), JP-63190628-A (IBAKI SEITOKK) 08 August 1988 (08.08.88)</td> <td style="text-align: center; padding: 2px;">1,2,5</td> </tr> <tr> <td style="padding: 2px;">A</td> <td style="padding: 2px;">Patent Abstracts of Japan, CD ROM PAJ B01-09,1987-1993 (7) JP-62237935-A (MITSUBISHI KAKOKI KAISA LTD) 17 October 1987 (17.10.1987)</td> <td style="text-align: center; padding: 2px;">1,2</td> </tr> <tr> <td style="padding: 2px;">A</td> <td style="padding: 2px;">Patent Abstracts of Japan, CD ROM PAJ B01-09,1987-1993 (7), JP-03270727-A (MITSUBISHI KAKOKI KAISA LTD) 02 December 1991 (02.12.91)</td> <td style="text-align: center; padding: 2px;">1</td> </tr> <tr> <td style="padding: 2px;">A</td> <td style="padding: 2px;">Patent Abstracts of Japan , CD ROM PAJ B01-09,1976-1986 (6), JP-59136127-A (KANEYAFUCHI CHEM IND CO LTD) 04 August 1984 (04.08.84)</td> <td style="text-align: center; padding: 2px;">1</td> </tr> <tr> <td style="padding: 2px;">A</td> <td style="padding: 2px;">US 3499379 A (NESMEYANOV) 10 March 1970 (10.03.70) Paragraph 1, line 38 - paragraph 2, line 2 --</td> <td style="text-align: center; padding: 2px;">1</td> </tr> <tr> <td style="padding: 2px;">A</td> <td style="padding: 2px;">US 3869976 (NESMEYANOV) 11 March 1975 (11.03.75)</td> <td style="text-align: center; padding: 2px;">1</td> </tr> </tbody> </table>			Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.	A	Patent Abstracts of Japan , CD ROM PAJ B01-09, 1987-1993 (7), JP-63190628-A (IBAKI SEITOKK) 08 August 1988 (08.08.88)	1,2,5	A	Patent Abstracts of Japan, CD ROM PAJ B01-09,1987-1993 (7) JP-62237935-A (MITSUBISHI KAKOKI KAISA LTD) 17 October 1987 (17.10.1987)	1,2	A	Patent Abstracts of Japan, CD ROM PAJ B01-09,1987-1993 (7), JP-03270727-A (MITSUBISHI KAKOKI KAISA LTD) 02 December 1991 (02.12.91)	1	A	Patent Abstracts of Japan , CD ROM PAJ B01-09,1976-1986 (6), JP-59136127-A (KANEYAFUCHI CHEM IND CO LTD) 04 August 1984 (04.08.84)	1	A	US 3499379 A (NESMEYANOV) 10 March 1970 (10.03.70) Paragraph 1, line 38 - paragraph 2, line 2 --	1	A	US 3869976 (NESMEYANOV) 11 March 1975 (11.03.75)	1
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INTERNATIONAL SEARCH REPORT

International application No.

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